



CONTENTS OF VOLUME 33

Number 1

Editorial	iii
Effect of Heating Rate on Shortening, Ultrastructure and Fracture Behavior of Prerigor Beef Muscle	1
T. J. P. SILVA, M. W. ORCUTT, J. C. FORREST, C. E. BRACKER & M. D. JUDGE (USA)	
Investigation of the Levels of Free Purine and Pyrimidine Bases and Metabolites in Mechanically Recovered Meats	25
A. SCARBOROUGH, A. D. JONES, A. C. HOMAN & D. J. FAVELL (UK)	
Titin Content of Beef in Relation to Tenderness	41
J. D. FRITZ, M. C. MITCHELL, B. B. MARSH & M. L. GREASER (USA)	
The Effect of Bruised Beef Addition on the Quality of Processed Meat Products	51
S. A. ROGERS, L. T. TAN, J.-A. BICANIC & G. E. MITCHELL (Australia)	
Heat-Induced Gelation of Actomyosin	61
EILEEN O'NEILL, P. A. MORRISSEY & D. M. MULVIHILL (Ireland)	
Potential of Electrospray Mass Spectrometry for Meat Pigment Identification	75
ANDREW J. TAYLOR, ROB LINFORTH, ORLA WEIR, THERESE HUTTON & BRIAN GREEN (UK)	
Nitrite Stabilization of Lipids in Cured Pork	85
L. A. FREYBLER, J. I. GRAY, A. ASGHAR, A. M. BOOREN, A. M. PEARSON & D. J. BUCKLEY (USA)	
Meat Quality and Muscle Fibre Type Characteristics of Southdown Rams from High and Low Backfat Selection Lines	97
I. T. KADIM (Iraq), R. W. PURCHAS, A. S. DAVIES, A. L. RAE & R. A. BARTON (New Zealand)	

Further Studies in N-Nitrosopyrrolidine and Its Precursors: Effects of Ascorbic Acid and Vitamin E on Tumor Development in Mice as Related to Consumption of Cured Meat	111
A. M. PEARSON, S. D. SLEIGHT, R. I. BROOKS & J. I. GRAY (USA)	
Studies on Thermostable Antigens, Production of Species-Specific Antiadrenal Seras and Comparison of Immunological Techniques in Meat Speciation	121
ADAGONDA T. SHERIKAR, UMESH D. KARKARE, JAYKUMAR B. KHOT, BHUSHAN M. JAYARAO & KIRAN N. BHILEGAONKAR (India)	

Number 2

Structural Studies of Rigor Bovine Myofibrils using Fluorescence Microscopy I: Procedures for Purification and Modification of Bovine Muscle Proteins for use in Fluorescence Microscopy	139
D. R. SWARTZ, M. L. GREASER & B. B. MARSH (USA)	
Structural Studies of Rigor Bovine Myofibrils using Fluorescence Microscopy II: Influence of Sarcomere Length on the Binding of Myosin Subfragment-1 Alpha-actinin and G-actin to Rigor Myofibrils	157
D. R. SWARTZ, M. L. GREASER & B. B. MARSH (USA)	
Performance Muscle Composition and Meat Texture in Veal Calves Administered a B-Agonist (Clenbuterol)	191
PH. BERGE, J. CULIOLI, A. OUALI & M. F. PARAT (France)	
Extended Shelf-life of Unrefrigerated Prerigor Cooked Meat	207
H. A. ABUGROUN, M. A. COUSIN & M. D. JUDGE (USA)	
Effects of Feeding Diets Containing Different Fat Supplements to Swine on the Visual Properties and Storage Stability of Low-fat Sausage	231
M. F. MILLER, P. O. AHMED, S. D. SHACKELFORD, K. D. HAYDON & J. O. REAGAN (USA)	
Effect of Residual Oxygen on the Colour, Odour and Taste of Carbon Dioxide Packaged Beef, Lamb and Pork During Short Term Storage at Chill Temperatures	245
N. PENNEY & R. G. BELL (New Zealand)	
The Relationship Between ATP and R-Values in Postmortem Bovine <i>Longissimus dorsi</i> Muscle	253
K. C. KOH (North Korea), T. D. BIDNER, K. W. McMILLIN & M. B. KIM (USA)	
Calcium Chloride Marination Effects on Beef Steak Tenderness and Calpain Proteolytic Activity	265
G. WHIPPLE & M. KOOHMARAE (USA)	

Number 3

Prediction of Fluid Losses from Pork Using Subjective and Objective Paleness	277
M. IRIE (Japan) & H. J. SWATLAND (Canada)	
Estimation of Mutton Carcass Components Using Two Predictors	293
D. L. HOPKINS, A. H. K. ROBERTS & K. L. PIRLOT (Australia)	
Definition of the Optimum Freezing Rate—1. Investigation of Structure and Ultra-structure of Beef <i>M. Longissimus dorsi</i> Frozen at Different Freezing Rates	301
R. GRUJIĆ, L. PETROVIĆ, B. PIKULA & L. AMIDŽIĆ (Yugoslavia)	
Definition of the Optimal Freezing Rate—2. Investigation of the Physico-chemical Properties of Beef <i>M. Longissimus dorsi</i> Frozen at Different Freezing Rates	319
L. PETROVIĆ, R. GRUJIĆ & M. PETROVIĆ (Yugoslavia)	
<i>Post mortem</i> Evolution of Myofilament Spacing and Extracellular Space in Veal Muscle	333
F. GUIGNOT, X. VIGNON & G. MONIN (France)	
Use of Polymerase Chain Reaction Technology to Detect a Mutation Associated with Malignant Hyperthermia in Different Pig Tissues	349
A. HOUDE & S. A. POMMIER (Canada)	
Quality Attributes of Major Porcine Muscles: A Comparison with the <i>Longissimus lumborum</i>	359
R. D. WARNER, R. G. KAUFFMAN & R. L. RUSSELL (USA)	
Evaluation of Halothane Sensitivity and Prediction of Post-mortem Muscle Metabolism in Pigs from a Muscle Biopsy using ^{31}P NMR Spectroscopy	373
R. LAHUCKY, J. MOJTO, J. POLTARSKY (Czechoslovakia), A. MIRI, J. P. RENOU, A. TALMANT & G. MONIN (France)	
Carcass Characteristics of Angus Steers Fed to Japanese Market Standards	385
P. J. CAMERON, D. K. LUNT & S. B. SMITH (USA)	
The Effect of Spices and Manganese on Meat Starter Culture Activity	391
M. J. COVENTRY & M. W. HICKEY (Australia)	
Research Note	
A Rapid Method of Oxymyoglobin Purification	401
PH. GATELLIER, M. ANTON & M. RENERRE (France)	

